GB

GRÄNSLÖS

Design and Quality
IKEA of Sweden

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Subject to change without notice.

⚠ Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

- Children of less than 3 years should be kept away unless continuously supervised.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- Do not activate the appliance when it is empty. Metal parts inside the cavity can create electric arcing.
- If the door or door seals are damaged, the appliance must not be operated until it has been repaired by a competent person.
- Only a competent person can carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Do not heat liquids and other foods in sealed containers. They are liable to explode.
- Only use utensils that are suitable for use in microwave ovens.
- When heating food in plastic or paper containers, keep an eye on the appliance due to the possibility of ignition.

- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- Microwave heating of beverages can result in delayed eruptive boiling. Care must be taken when handling the container.
- The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- Eggs in their shell and whole hard-boiled eggs should not be heated in the appliance since they may explode, even after microwave heating has ended.
- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Safety instructions

Installation

⚠ **Warning!** Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **Warning!** Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.

- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Should the mains cable need to be replaced, this must be carried out by our Authorised Service Centre.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- This appliance complies with the E.E.C. Directives.

Use

⚠ **Warning!** Risk of injury, burns and electrical shock or explosion.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

⚠ **Warning!** Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - do not put ovenware or other objects in the appliance directly on the bottom.
    It applies only when you use a non-microwave oven function.
  - do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- Always cook with the oven door closed.
- If the appliance is installed behind a furniture panel (e.g. a door) make sure the door is never closed when the appliance is in operation. Heat and moisture can build up behind a closed furniture panel and cause subsequent damage to the appliance, the housing unit or the floor. Do not close the furniture panel until the appliance has cooled down completely after use.

Care and Cleaning

⚠ **Warning!** Risk of injury, fire, or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is a risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Make sure the cavity and the door are wiped dry after each use. Steam produced during the operation of the appliance condensates on cavity walls and can cause corrosion.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- If you use an oven spray, obey the safety instructions on the packaging.

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

⚠ **Warning!** Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal

⚠ **Warning!** Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door to prevent children and pets to get closed in the appliance.
- **Packaging material**:
  The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

Installation

⚠ **Warning!** Refer to Safety chapters.

Assembly

ⓘ Refer to the Assembly Instructions for the installation.

Electrical installation

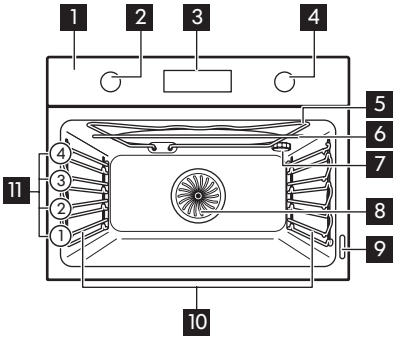
⚠ **Warning!** Only a qualified person must do the electrical installation.

ⓘ The manufacturer is not responsible if you do not follow the safety precautions from the Safety chapters.

This appliance is only supplied with a main cable.

Product description

General overview



1 Control panel
2 Knob for the oven functions
3 Electronic programmer
4 Knob for the temperature / microwave power
5 Grill
6 Microwave generator
7 Lamp
8 Fan
9 Rating plate
10 Shelf support, removable
11 Shelf positions

Accessories

- **Wire shelf** x 1
  For cookware, cake tins, roasts.
- **Baking tray** x 1
  For cakes and biscuits.

Before first use

⚠ **Warning!** Refer to Safety chapters.

ⓘ Refer to "Care and cleaning" chapter.

Initial Cleaning

Remove all accessories and removable shelf supports from the appliance.

Clean the appliance before first use.
Put the accessories and the removable shelf supports back to their initial position.

Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.

After the software version goes off, the display shows **hr** and "**12:00**". "**12**" flashes.

1. Turn the knob for the temperature / microwave power right or left to set the current hour.
2. Press ⏲ to confirm. This is necessary only when you set the time for the first time. Later the new time will be saved automatically after 5 seconds.

The display shows **min** and the set hour. "**00**" flashes.

3. Turn the knob for the temperature / microwave power right or left to set the current minutes
4. Press ⏲ to confirm. This is necessary only when you set the time for the first time. Later the new time will be saved automatically after 5 seconds.

The display shows the new time.

Changing the time

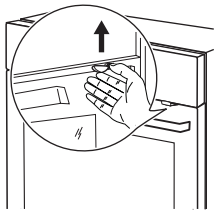
You can change the time of day only when the oven is in standby mode.

Press ⏲ again and again until the symbol ⏲ flashes in the display.
To set a new time, refer to "Setting the time".

Using the Mechanical child lock

The appliance has the child lock installed and activated. It is below the control panel on the right side.

To open the oven door with the child lock installed, pull the child lock handle up as shown in the picture.



Close the oven door without pulling the child lock.
To remove the child lock, open the oven door and remove the child lock with the torx key. The torx key is in the oven fitting bag.

Screw back the screw into the hole after removing the child lock.

Daily use

⚠ **Warning!** Refer to Safety chapters.

Activating and deactivating the appliance

1. Turn the knob for the oven functions clockwise to an oven function.
2. Turn the knob for the temperature to set the temperature.

The display shows the set temperature.

3. To deactivate the appliance, turn the knob for the oven functions to the off position.

Oven functions

Oven function		Application
	Off position	The appliance is off.
	Forced Air Cooking	To bake on up to 2 shelf positions at the same time and to dry food. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for cooking with the function Conventional (Top and Bottom Heat).
	Conventional (Top and Bottom Heat)	To bake and roast food on 1 shelf position.
	Fast Grilling	To grill flat food in large quantities and to toast bread.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Grilling with Fan	To roast larger meat joints or poultry with bones on 1 shelf position. Also to make gratins and to brown.
	Bread and Pizza Baking	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. When you use this function, decrease the oven temperature by 20 - 40 °C from the standard temperatures you use for cooking with the function Conventional (Top and Bottom Heat).
	Defrost	To defrost frozen food.
	Fast Heat Up	To decrease the heat-up time.
	Microwave	Creates the heat directly in the food. Use it to heat pre-prepared meals and drinks, to defrost meat or fruit, and to cook vegetables and fish.
	Light	To activate the lamp without a cooking function. It can be used with residual heat in final cooking phase to save energy.

Fast heat up function

The fast heat up function decreases the heat up time.

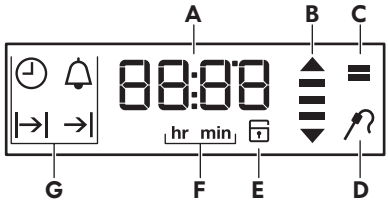
1. Set the fast heat up function. Refer to the Oven functions table.
2. Turn the knob for the temperature to set the temperature.

An acoustic signal sounds when the appliance is at the set temperature.

ⓘ The fast heat up function does not deactivate after the acoustic signal. You must deactivate the function manually.

3. Set an oven function.

Display



A) Time and temperature
B) Heat-up and residual heat indicator
C) Microwave function
D) Core temperature sensor (selected models only)
E) Door lock (selected models only)
F) Hours / minutes
G) Clock functions

Buttons

Button	Function	Description
	MICROWAVE	To set the Microwave function. Hold the button for more than 3 seconds to activate or deactivate the oven lamp.
	CLOCK	To set a clock function.
	TEMPERATURE	To check the oven temperature or the temperature of the core temperature sensor (if applicable). Use only while an oven function is in operation.

Heat-up indicator

When you activate an oven function, the bars in the display come on one by one.

The bars show that the oven temperature increases or decreases.

Microwave mode

Setting the Microwave function

1. Turn the knob for the oven functions to select the Microwave function.

The display shows a default microwave power and then a default value of the Duration function.

The appliance starts to operate after few seconds automatically without user interaction.

2. To change the microwave power settings, turn the knob for the temperature / microwave power. The power setting changes in 100 Watt steps.
3. Press ⏲ and then turn the knob for the temperature / microwave power right or left to change the Duration settings.

The appliance automatically starts to operate after few seconds or when you press ≋.When the set time ends, an acoustic signal sounds and the Microwave function deactivates automatically.

4. Turn the knob for the oven functions to the off position.

When the Microwave function is running you can:

- change the power settings.
- check the power settings. Press ≋.

ⓘ When you open the oven door, the function stops. To start it again, press ≋.

Setting the Combi function

You can add the microwave function to any of the heating functions.

Use it to operate the heating function and the microwave mode together. Use it to cook food in a shorter time and brown it at the same time.

1. Turn the function knob to select an oven function.

The display shows a default temperature.

2. Change the temperature.
3. Press ≋. Refer to "Setting the Microwave function" and start from step 2.

ⓘ The microwave function will start as soon as the set temperature is reached.

When the set time ends, an acoustic signal sounds and the oven function and Microwave function deactivates automatically.

4. Turn the function knob to off position.

Microwave

General:

- Do not let the appliance operate when there is no food in it.
- After you deactivate the appliance, let the food stand for some minutes. Refer to the microwave cooking tables: standing time.
- Remove the aluminium foil packaging, metal containers, etc. before you prepare the food.
- It is not recommended to use more than one level when using the microwave mode.
- Put the food on a plate on the bottom of the cavity if not specified differently.

Cooking:

- If possible, cook food covered with material suitable for use in the microwave. Only cook food without a cover if you want to keep a crust.
- Do not overcook the dishes by setting the power and time too high. The food can dry out, burn or catch fire in some places.
- Do not use the appliance to cook eggs in their shells and snails, because they can burst. With fried eggs, pierce the yolks first.
- Prick food with "skin" or "peel", such as potatoes, tomatoes, sausages, with a fork several times before cooking so that the food does not burst.
- For chilled or frozen food, set a longer cooking time.
- Dishes which contain sauce must be stirred from time to time.

- Vegetables that have a firm structure, such as carrots, peas or cauliflower, must be cooked in water.
- Turn larger pieces after half the cooking time.
- If possible, cut vegetables into similar-sized pieces.
- Use flat, wide dishes.
- Do not use cookware made of porcelain, ceramic or earthenware with small holes, e. g. on handles or unglazed bottoms. Moisture going into the holes can cause the cookware to crack when it is heated.

Defrosting meat, poultry, fish:

- Put the frozen, unwrapped food on a small upturned plate with a container below it, or on a defrosting rack or plastic sieve so that the defrosting liquid can run off.
- Turn the food after half the defrosting time. If possible, divide and then remove the pieces that have started to defrost.

Defrosting butter, portions of gateau, quark:

- Do not fully defrost in the appliance, but let them defrost at room temperature. This gives a more even result. Fully remove all metal or aluminium packaging or parts before defrosting.

Defrosting fruit, vegetables:

- Do not fully defrost fruit and vegetables, which are to be further prepared while raw, in the appliance. Let them defrost at room temperature.
- You can use a higher microwave power to cook fruit and vegetables without defrosting them first.

Ready meals:

- Ready meals in metal packaging or plastic trays with metal covers can only be defrosted or heated in the microwave if they are expressively designated as suitable for use in the microwave.
- You must follow the manufacturer's instructions printed on the packaging (e. g. remove the metal cover and pierce the plastic film).

Tips for the microwave

Result	Remedy
You cannot find details for the amount of food prepared.	Look for similar food. Increase or shorten the length of the cooking times according to the following rule: double the amount = almost double the time, half the amount = half the time.
The food has got too dry.	Set shorter cooking time or select lower microwave power.
The food is still not defrosted, hot or cooked after the time has elapsed.	Set longer cooking time or select higher microwave power. Please note that taller dishes need longer.
After the cooking time has elapsed, the food is overheated at the edge but is still not ready in the middle.	Next time select a lower power and a longer time. Stir liquids, e.g. soup, halfway through.

Suitable cookware and materials

X suitable -- not suitable

Cookware / Material	Microwave			Grilling
	Defrosting	Heating	Cooking	
Ovenproof glass and porcelain (with no metal components, e. g. Pyrex, heat-proof glass)	X	X	X	X
Non-ovenproof glass and porcelain[1)]	X	--	--	--
Glass and glass ceramic made of ovenproof / frost-proof material (e. g. Arcoflam), grill shelf	X	X	X	X
Ceramic[2)], earthenware[2)]	X	X	X	--
Heat-resistant plastic up to 200 °C[3)]	X	X	X	--
Cardboard, paper	X	--	--	--
Clingfilm	X	--	--	--
Roasting film with microwave safe closure[3)]	X	X	X	--
Roasting dishes made of metal, e. g. enamel, cast iron	--	--	--	X
Baking tins, black lacquer or silicon-coated[3)]	--	--	--	X
Baking tray	--	--	--	X
Browning cookware, e. g. crisp pan or crunch plate	--	X	X	--
Ready meals in packaging[3)]	X	X	X	X

1) With no silver, gold, platinum or metal plating / decorations

2) Without quartz or metal components, or glazes which contain metals

3) You must follow the manufacturer's instructions about the maximum temperatures.

Other things to think about…

- Food items have different shapes and qualities. They are prepared in different quantities. Because of this, the necessary time and power for defrosting, heating or cooking can vary. As a rough guide: **double the quantity = almost double the time.**
- The microwave creates the heat directly in the food. Because of this, all places cannot be heated at the same time. You must stir or turn the heated dishes, especially with larger quantities of food.

- The **standing time** is given in the tables. Let the food stand, in the appliance or outside it, so that the heat is distributed more equally.
- You get better results for rice if you use flat, wide dishes.

Examples of cooking applications for power settings

The data in the table is for guidance only.

Power setting	Use
• 1000 Watt • 900 Watt • 800 Watt • 700 Watt	• Heating liquids • Searing at the start of the cooking process • Cooking vegetables • Melting gelatine and butter
• 600 Watt • 500 Watt	• Defrosting and heating frozen meals • Heating one-plate meals • Simmering stews • Cooking egg dishes
• 400 Watt • 300 Watt • 200 Watt	• Continuing to cook meals • Cooking delicate food • Heating baby food • Simmering rice • Heating delicate food • Melting cheese
• 100 Watt	• Defrosting meat, fish, bread • Defrosting cheese, cream, butter • Defrosting fruit and cakes (gateaux) • Raising yeast dough • Heating up cold dishes and drinks

Clock functions

Clock functions table

Clock function		Application
🕘	TIME OF DAY	To set, change or check the time of day. Refer to "Setting the time".
🔔	MINUTE MINDER	Use to set a countdown time (maximum 23 h 59 min). This function has no effect on the operation of the appliance. You can set the MINUTE MINDER at any time, also if the appliance is off.
|→|	DURATION	To set how long the appliance operates. Use only when an oven function is set.

Clock function		Application
→|	END	To set when the appliance must deactivate. Use only when an oven function is set. You can use Duration and End at the same time (time delay), if the appliance is to be activate and deactivate automatically later.

ⓘ Press ◴ again and again to switch between the clock functions.

ⓘ To confirm the settings of the clock functions, press ◴ or wait 5 seconds for an automatic confirmation.

Setting the DURATION or END function during cooking function

1. Press ◴ again and again until the display shows |→| or →|. |→| or →| flashes in the display.
2. Turn the knob for the temperature / microwave power right or left to the set the values and press ◴ to confirm.

For Duration |→| first you set the minutes and then the hours, for End →| first you set the hours and then the minutes.
An acoustic signal sounds for 2 minutes after the time ends. |→| or →| symbol and time setting flash in the display. The oven stops.

3. Press any button or open the oven door to stop the acoustic signal.

ⓘ If you press ◴ when you set the hours for DURATION |→|, the appliance goes to setting of the END →| function.

Setting the MINUTE MINDER

1. Press ◴ again and again until 🔔 and "**00**" flash in the display.
2. Turn the knob for the temperature / microwave power right or left to set the MINUTE MINDER.
   First you set the seconds, then the minutes and then the hours.
   At first, the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display.

The appliance now calculates the time in hours and minutes.

3. The MINUTE MINDER starts automatically after five seconds.
   After 90% of the set time, an acoustic signal sounds.
4. When the set time ends, an acoustic signal sounds for two minutes. "**00:00**" and 🔔 flash in the display. Press any button or open the oven door to stop the acoustic signal.

ⓘ If you set the MINUTE MINDER when the DURATION |→| or END →| function operates, the symbol 🔔 comes on in the display.

Count Up Timer

Use the Count Up Timer to monitor how long the oven operates.

Press ◴ again and again until the display shows time without clock symbols.

You cannot use the Count Up Timer when the Duration |→| or End →| function operates.

Additional functions

Using the Child Lock

The Child Lock prevents an accidental operation of the appliance.

1. Ensure the knob for the oven functions is in the off position.
2. Press °C and at the same time turn the knob for the temperature / microwave power to the right.

An acoustic signal sounds. SAFE comes on in the display.
To deactivate the Child Lock, repeat step 2.

Automatic switch-off

For safety reasons the appliance deactivates automatically after some time if an oven function operates and you do not change any settings.

Temperature (°C)	Switch-off time (h)
30 - 115	12.5
120 - 195	8.5
200 - 230	5.5

After an automatic switch-off, deactivate the appliance fully. Then you can activate it again.

The Automatic switch-off does not work with the functions: Duration, End.

Residual heat indicator

When you deactivate the appliance, the display shows the residual heat indicator if the temperature in the oven is more than 40 °C. Turn the knob for the temperature left or right to show the oven temperature.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Hints and tips

General information

- Whenever preheating, remove the wire shelves and trays from the cavity to have the fastest performance.
- The appliance has four shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and

keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. If you notice moisture inside of the oven, keep the door open for a couple of minutes.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook (when you use a non-microwave oven function). This can change the baking results and cause damage to the enamel.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for your cookware, recipes and quantities when you use this appliance.

Cooking table

Quantity (kg)	Food	Function	Shelf position	Power (Watts)	Temperature (°C)	Time (min)
0.75 - 1	Pork knuckle (pre-cooked)		1	200	150 - 170	60 - 75
1	Roast veal		1	200	160 - 180	50 - 70
0.4 - 0.5 each	Chicken half		1	200	190 - 210	25 - 40
1.5 - 2	Duck		1	200	180 - 200	45 - 65
1 - 1.5	Whole fish		1	200	210 - 220	30 - 45
-	Stuffed vegetables		1	-	160 - 170	30 - 60

Quantity (kg)	Food	Function	Shelf position	Power (Watts)	Temperature (°C)	Time (min)
-	Sponge cake		2	-	140 - 150	35 - 50
-	Short pastry biscuits		3	-	150 - 160	10 - 20
1	Lasagne		1	-	180 - 200	25 - 40
-	Bread (rye bread)[1)]		2	-	first: 230 then: 160 - 180	first: 20 then: 30 - 60
1	Pizza (thin crust)[1)]		3	-	200 - 230	15 - 20

1) Preheat the oven.

Microwave cooking table

Put the food on the bottom of the cavity on a plate or in a container if not specified differently.

Food	Power (Watts)	Quantity	Time (min)	Standing time (min)	Comments
Whole fish	500	500 g	8 - 10	-	Cook covered, turn container several times during cooking.
Fish fillets	500	500 g	6 - 8	-	Cook covered, turn container several times during cooking.
Fresh vegetables[1)]	600	500 g	12 - 16	-	Add approx. 50 ml water, cook covered, stir halfway through.
Frozen vegetables[1)]	600	500 g	14 - 18	-	Add approx. 50 ml water, cook covered, stir halfway through.
Potatoes in their jacket	1000	800 g + 600 ml	5 - 7	300 W / 15 - 20	Cook covered, stir halfway through.
Rice	1000	300 g + 600 ml	4 - 6	-	Cook covered, stir halfway through.

Food	Power (Watts)	Quantity	Time (min)	Standing time (min)	Comments
Popcorn	1000	-	3 - 4	-	Put the popcorn on a plate on the bottom level.

1) Cook all vegetables with a cover on the container.

Combi-function table

Use the functions Grilling and Microwave.

Food	Power (Watts)	Temperature (°C)	Time (min)	Shelf position	Comments
2 chicken halves (2 x 600 g)	300	220	40	2	Turn after 20 min, standing time 5 min.
au gratin potatoes (1 kg)	300	200	40	2	10 min standing time.
Roast pork neck (1100 g)	300	200	70	1	Turn in between, 10 min standing time.

Defrosting table

Food	Power (Watts)	Quantity (g)	Time (min)	Standing time (min)	Comments
Whole cuts of meat	200	500	10 - 12	10 - 15	Turn halfway through.
Mixed minced meat	200	500	10 - 15	10 - 15	Turn halfway through, remove defrosted parts.
Chicken	200	1000	25 - 30	10 - 20	Turn halfway through, cover defrosted parts with aluminium foil.
Whole Fish	100	500	10 - 15	15 - 20	Turn halfway through.
Cheesecake	100	1 piece	2 - 4	15 - 20	Turn plate halfway through.

Food	Power (Watts)	Quantity (g)	Time (min)	Standing time (min)	Comments
Bread	100	1000 g	15 - 20	10 - 15	Turn halfway through.
Plums, cherries, raspberries, blackcurrants, apricots	100	250	8 - 10	10 - 15	Defrost covered, stir halfway through.

Care and cleaning

⚠ **Warning!** Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Stainless steel or aluminium appliances

ⓘ Clean the oven door with a wet sponge only. Dry it with a soft cloth.
Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Cleaning the door gasket

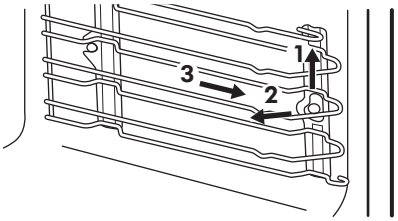
- Regularly do a check of the door gasket. The door gasket is around the frame of the oven cavity. Do not use the appliance if the door gasket is damaged. Contact the Service.
- To clean the door gasket, use a soft cloth with warm water and a cleaning agent.

Removing the shelf supports

Before maintenance, make sure that the appliance is cool. There is a risk of burns.

To clean the appliance, remove the shelf supports.

1. Pull carefully the supports up and out of the front catch.



2. Pull the front end of the shelf support away from the side wall.
3. Pull the supports out of the rear catch.

Install the shelf supports in the opposite sequence.

Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

⚠ **Warning!** Danger of electrocution! Disconnect the fuse before you replace the lamp. The lamp and the lamp glass cover can be hot.

⚠ **Caution!** Always hold the halogen lamp with a cloth to prevent grease residue from burning on the lamp.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.
3. Turn the lamp glass cover counterclockwise to remove it.
4. Clean the glass cover.
5. Replace the oven light bulb with a 25 W, 230 V (50 Hz), 300 °C heat resistant oven light bulb (connection type: G9).
6. Install the glass cover.

Troubleshooting

⚠ **Warning!** Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The oven does not heat up.	The automatic switch-off is activated.	Refer to "Automatic switch-off".
The oven does not heat up.	The Child Lock is on.	Refer to "Using the Child Lock".

Problem	Possible cause	Remedy
The oven does not heat up.	The door is not closed correctly.	Fully close the door.
The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The display shows ---°C	You want to set the microwave function but the door is open or the microwave function set with 0 Watt.	Close the door if they are still open, go back to the off position and set the microwave function again.
The display shows an error code that is not in this table.	There is an electrical fault.	• Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the service centre.

Service data

If you cannot find a solution to the problem yourself, contact an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:	
Model (MOD.)	.....
Product number (PNC)	.....
Serial number (S.N.)	.....

Technical information

Technical data

Dimensions (internal)	Width Height Depth	480 mm 217 mm 411 mm
Usable volumes	43 l	
Area of baking tray	1424 cm²	
Top heating element	1900 W	
Bottom heating element	1000 W	
Grill	1900 W	
Ring	1650 W	
Total rating	3000 W	
Voltage	230 - 240 V	
Frequency	50 Hz	
Number of functions	10	

ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

IKEA GUARANTEE

How long is the IKEA guarantee valid?

This guarantee is valid for five (5) years from the original date of purchase of Your appliance at IKEA, unless the appliance is named LAGAN in which case two (2) years of guarantee apply. The original sales receipt is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance,

Which appliances are not covered by the IKEA five (5) years guarantee?

The range of appliances named LAGAN and all appliances purchased in IKEA before 1st of August 2007

Who will execute the service?

IKEA service provider will provide the service through its own service operations or authorized service partner network.

What does this guarantee cover?

The guarantee covers faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. On these conditions the EU guidelines (Nr. 99/44/EG) and the respective local regulations are applicable. Replaced parts become the property of IKEA.

What will IKEA do to correct the problem?

IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

What is not covered under this guarantee?

- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electro-chemical reaction, rust, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Consumable parts including batteries and lamps.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage caused by foreign objects or substances and cleaning or unblocking of filters, drainage systems or soap drawers.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs caused by installation which is faulty or not according to specification.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to their home or other address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by this guarantee.
- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA service provider or its authorized service partner repairs or replaces the appliance under the terms

of this guarantee, the service provider or its authorized service partner will re-install the repaired appliance or install the replacement, if necessary.

This restriction do not apply to fault-free work carried out by a qualified specialist using our original parts in order to adapt the appliance to the technical safety specifications of another EU country.

How country law applies

The IKEA guarantee gives You specific legal rights, which covers or exceed local demands. However these conditions do not limit in any way consumer rights described in the local legislation

Area of validity

For appliances which are purchased in one EU country and taken to another EU country, the services will be provided in the framework of the guarantee conditions normal in the new country. An obligation to carry out services in the framework of the guarantee exists only if the appliance complies and is installed in accordance with:

- the technical specifications of the country in which the guarantee claim is made;
- the Assembly Instructions and User Manual Safety Information;

The dedicated After Sales Service for IKEA appliances:

Please do not hesitate to contact IKEA After Sales Service to:

1. make a service request under this guarantee;
2. ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture. The service won't provide clarifications related to:
   - the overall IKEA kitchen installation;
   - connections to electricity (if machine comes without plug and cable), to water and to gas since they have to be executed by an authorized service engineer.
3. ask for clarification on user manual contents and specifications of the IKEA appliance.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual section of this booklet before contacting us.

How to reach us if You need our service

Please refer to the last page of this manual for the full list of IKEA appointed contacts and relative national phone numbers.

In order to provide You with a quicker service, we recommend that You use the specific phone numbers listed at the end of this manual. Always refer to the numbers listed in the booklet of the specific appliance You need an assistance for. Before calling us, assure that You have to hand the IKEA article number (8 digit code) for the appliance of which you need our assistance.

SAVE THE SALES RECEIPT! It is Your proof of purchase and required for the guarantee to apply. Note that the receipt reports also the IKEA article name and number (8 digit code) for each of the appliances you have purchased.

Do You need extra help?

For any additional questions not related to After Sales of your appliances, please

contact our nearest IKEA store call centre. We recommend you read the appliance documentation carefully before contacting us.

Country	Phone number	Call Fee	Opening time
België	070 246016	Binnenlandse gesprekskosten	8 tot 20 Weekdagen
Belgique		Tarif des appels nationaux	8 à 20. En semaine
България	00359888164080 0035924274080	Такса за повикване от страната	От 9 до 18 ч в работни дни
Česká republika	246 019721	Cena za místní hovor	8 až 20 v pracovních dnech
Danmark	70 15 09 09	Landstakst	man. - fre. 09.00 - 20.00 lør. 09.00 - 16.00 1 søndag pr. måned, normalt første søndag i måneden
Deutschland	+49 1806 33 45 32*	* 0,20 €/Verbindung aus dem Festnetz max. 0,60 €/Verbindung aus dem Mobilfunknetz	8 bis 20 Werktage
Ελλάδα	211 176 8276	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
España	91 1875537	Tarifa de llamadas nacionales	De 8 a 20 en días laborables
France	0170 36 02 05	Tarif des appels nationaux	9 à 21. En semaine
Hrvatska	00385 1 6323 339	Trošak poziva 27 lipa po minuti	radnim danom od ponedjeljka do petka od 08:00 do 16:00
Ireland	0 14845915	National call rate	8 till 20 Weekdays
Ísland	5880503	Innanlandsgjald fyrir síma	9 til 18. Virka daga
Italia	02 00620818	Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Κυπρος	22 030 529	Υπεραστική κλήση	8 έως 20 κατά τις εργάσιμες ημέρες
Lietuva	5 230 06 99	Nacionalinių pokalbių tarifai	Pr. - Ketv.: 8:00 - 12:00, 12:45 - 17:00 Pnkt.: 8:00 - 12:00, 12:45 - 15:45
Magyarország	061 998 0549	Belföldi díjszabás	Hétköznap 8 és 10 óra között
Nederland	0900 235 45 32 en/of 0900 BEL IKEA	15 cent/min., starttarief 4.54 cent en gebruikelijke belkosten	ma - vr 08.00 - 20.00, zat 09.00 - 20.00 (zondag gesloten)
Norge	815 22052	Takst innland	8 til 20 ukedager
Österreich	0810 300486	max. 10 Cent/min.	Mo - Fr 8.00 - 20.00 Uhr
Polska	012 297 8787	Stawka wg taryfy krajowej	Od 8 do 20 w dni robocze
Portugal	211557985	Chamada Nacional	9 às 21. Dias de Semana *excepto feriados
România	021 211 08 88	Tarif apel național	8 - 20 în zilele lucrătoare
Россия	8 495 6662929	Действующие телефонные тарифы	с 8 до 20 по рабочим дням Время московское
Schweiz	031 5500 324	Tarif für Anrufe im Bundesgebiet	8 bis 20 Werktage
Suisse		Tarif des appels nationaux	8 à 20. En semaine
Svizzera		Tariffa applicata alle chiamate nazionali	dalle 8 alle 20 nei giorni feriali
Slovensko	(02) 3300 2554	Cena vnútroštátneho hovoru	8 až 20 v pracovných dňoch
Suomi	030 6005203	Lankapuhelinverkosta 0,0835 €/puhelu + 0,032 €/min Matkapuhelinverkosta 0,192 €/min	arkipäivisin 8.00 - 20.00
Sverige	0775 700 500	lokalsamtal (lokal taxa)	mån-fre 8.30 - 20.00 lör-sön 9.30 - 18.00
Türkiye	212 244 0769	Ulusal arama ücreti	Hafta içi saat 09:00'dan 18:00'a kadar
Україна	044 586 2078	Міжміськи дзвінки платні	9 - 21 В робочі дні
United Kingdom	020 3347 0044	National call rate	9 till 21. Weekdays
Slovenija	www.ikea.com		
Србија	www.ikea.com		

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